

AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior revisions, and listings, of claims in the application.

Listing of Claims:

1.-2. (Cancelled)

3. (Currently amended) A method for the production of meat-based products from entire muscular tissue by the cold incorporation of olive oil after the extraction of the muscular tissue's meat proteins, comprising the following steps:

- (a) injecting the entire muscular tissue, ~~at of~~ low temperature, with an appropriate brine, comprising water, salt and seasonings;
- (b) inserting the injected muscular tissue into a tumbling machine and subjecting the injected muscular tissue to tumbling under a vacuum according to known techniques, while maintaining the injected muscular tissue at a temperature below 4°C until ~~the complete incorporation of the injected constituents of step (a) is achieved~~ extraction of meat proteins has been achieved;
- (c) suspending the tumbling and adding ~~cold~~ olive oil;
- (d) resuming the tumbling until the complete incorporation of the added ~~cold~~ olive oil is achieved; and
- (e) continuing the production procedure according to known techniques, such as stuffing the resulting mixture into casings, a heat treatment, and packing; taking special care that the temperature of the resulting mixture stays below 4°C prior to a heat treatment.